

Aperitifs

Gabriela Manzanilla, Jerez 5.00 Fish Shop Negroni 12.00 Gusbourne Brut, Kent 13.00

Cape Wrath oysters

Natural: mignonette and lemon 4.00 Dressed: fermented green chilli 4.00 Champagne tempura and mayonnaise 4.00

Snacks

Macduff crab crumpet 4.00 Anchovy and onion twist 2.50 East Coast Cured fennel salami 5.50 Sourdough and butter 3.50

| Warm salad of Jerusalem artichokes, variegated kale and hazelnut | 9.50 |
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| Shetland mussels with Scottish cider and leeks | 11.25 |
| Smoked haddock rarebit on Balmoral bread with shallot and parsley | 12.50 |
| Partan Bree, Macduff crab soup, pickled mussels, toasted oats, cream | 14.00 |
| Smoked mackerel with dragoncello sauce and gem lettuce | 14.00 |
| Roast Shetland halibut with fermented mushroom fregola | 18.50 |
| Fritto misto with lemon and garlic mayonnaise | for 1 16.25 |
| | for 2 32.00 |
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| Roast hispi cabbage with chestnuts, crisp shallots and garlic | 21.00 |
| Macduff lobster tagliarini with chilli, garlic and chervil | 27.50 |
| Shetland cod with white beans and heritage pumpkins | 28.50 |
| Roast hake tail-chop with lentils, kale and salsa verde | 30.00 |
| Aberdeenshire pork chop with smoked bacon and cabbage | 32.00 |

Seaweed buttered potatoes 5.00 Cauliflower with sunflower and yoghurt 5.00 Garden herbs and salad leaves 5.00 Chips and mayonnaise 5.00

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Macduff lobster split and grilled with garlic butter

| 70% Island dark chocolate ice cream and Blackthorn sea salt | 6.50 |
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| Spiced apple and almond friand with vanilla crème | 6.50 |
| Yoghurt panna cotta with whisky soaked brambles and biscotti | 7.00 |
| Blue murder with Ballater apple paste and oatcakes | 9.50 |



We are committed to serving sustainably sourced fish and shellfish from Scotland and around the British Isles. Scan the QR code for more information. If you have a food allergy or intolerance, please let us know before ordering. Prices are in £GB and include VAT at current rate.

We are proud to support the Ocean Recovery Project and invite you to support their efforts to improve oceans for future generations with a discretionary £1 donation added to your bill. For more information, please ask one of our team.